

CRUNCH TOP PEAR PIE

Luscious flavor—oranges and pears, deftly spiced, sweetened crunchy top

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| Unbaked 9" pie shell | 3 ¹ / ₄ 4 c. flour |
| 6 sliced peeled and cored large winter pears (5 C.) | ¹ / ₂ tsp. cinnamon |
| ¹ / ₂ c. granulated sugar | ¹ / ₄ tsp. ginger |
| 1 orange | ¹ / ₄ tsp. mace |
| ¹ / ₂ c. brown sugar, firmly packed | ¹ / ₃ c. butter |
| | 1 c. heavy cream, whipped |

Gently mix pears with sugar, 2 tsp. grated orange peel and 3 tblsp. orange juice. Arrange in pie shell.

Combine brown sugar, flour and spices. Cut in butter until mixture is crumbly. Sprinkle over pears.

Bake in hot oven (400°F.) until pears are tender, about 45 minutes. Partially cool. Serve warm with whipped cream.

NOTE: For a tasty topping, sweeten whipped cream lightly and flavor it with 1 tsp. vanilla. When it is on the pie, scatter on a little grated orange peel.

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This is a great pie, good cold as well as warm.